

MANUFACTURE OF NON-STANDARD CHEESE PRODUCTS**ABSTRACT OF THE DISCLOSURE**

The present invention is directed to non-standard cheese products and their methods of manufacture. More particularly, this invention is directed to the manufacture of cheese products by blending a cheese analog or a cream cheese substitute, a standard cheese having the desired flavor profile, and an acidified dairy slurry. The non-standard cheese products of the present invention have functional and organoleptic properties similar to standard cheese products in spite of reduced levels of cholesterol and saturated fats.

10 The non-standard cheese products of the present invention are soft and easily blended with other food ingredients, making them ideally suited for use as ingredients in industrial food applications (e.g., baked products, dessert fillings, icings, and the like). Especially preferred non-standard cheese products of this invention include soft cheeses such as, for example, cream

15 cheese and Neufchatel cheese.